
SPARKLING CHENIN BLANC 2020

VARIETY	100% Chenin Blanc	DISGORGED	1 November 2025
ALC/VOL	13.0%	CELLARING	Drink now for immediate enjoyment
HARVESTED	17 to 24 February 2020	COLOUR	Pale straw
VINEYARD	Weightmans Block 1 vineyard	NOSE	Preserved lemon, green apple skins, shortcrust pastry
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Fine mousse, baked apple, creamy, light phenolic finish
ORGANIC	Organically farmed	FOOD MATCH	Oysters with Ponzu Mignonette

VINTAGE

A close to perfect growing season with a warm and dry spring providing excellent conditions for flowering. One of our hottest Decembers sped fruit development along quickly. Slightly milder January conditions were perfect for ripening and had us harvesting Chenin Blanc in beautiful weather conditions with purity, freshness and bright varietal expression.

METHOD

Hand-harvested fruit was whole-bunch pressed to avoid skin phenolics, settled overnight then fermented in stainless steel tanks; the cool ferment helping to retain fresh fruit aromatics. The wine was then fined, filtered and tirage bottled in May for secondary fermentation and remained on lees until November 2025 to gain additional complexity and a fine bead.

“A limited release, single block sparkling from our heritage Chenin Blanc vines, aged over five years in the cellar. Creamy and complex with a fine bead and a lingering chalky finish - precise and poised.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER